The first barbecue sauces were mostly butter. In "Nouveaux Voyages aux Isles d'Amerique" by Frenchman Jean B. Labot in 1693, there is a description of a barbecued whole hog that is stuffed with aromatic herbs and spices, roasted belly up, and basted with a sauce of melted butter, cayenne pepper, and sage, a popular technique from back home that probably came to the new world via the French West Indies by slaves and Creoles. The French are incapable of making anything without butter. One, called "Herb Barbecue Sauce For Lamb" was given to a Sunset magazine by the great grandson of one of the first Spanish governors of California. It is a savory sauce with onion, garlic, rosemary leaves, mint leaves, vinegar, and water. BBQ is no little meal and in this book they are at the world series of Barbeque and there seems to be a little trouble, people are dying all in the name of wonderful sauce. Fast read mystery with flavor to make you want more, both the authors stories and barbeque. Now where did the recipe go . . . flag 2 likes · Like · see review.